

M Ö R W A L D

RESTAURANT „ZUR TRAUBE“

STARTERS

BEETROOT

horseradish · leaf mustard · pecan nut 19

CAESAR SALAD

croutons · anchovies · parmesan · dijon mustard 16
with grilled chicken 19
with grilled prawns 25

MARINATED BEEF

mustard mayonnaise · cress · white bread 26

BURRATA

baby spinach · sugar loaf · mushrooms · cherry tomatoes 20

ESCARGOTS AU GRATIN

garlic butter · white bread · parmesan · ½ dozen 24

CARPACCIO „CIPRIANI“

beef filet · mustard mayonnaise · rocket · parmesan 24
+ caviar per gram 5
+ truffle per gram 5

SOUPS

WAGRAMER VELTLINERFOAMSOUP

baked nut bread slices 12

CLEAR BEEF BROTH

liver dumpling or sliced pancakes or semolina dumplings 9

ENTREE

GNOCCHI

leaf spinach · tomatoes 26 · small 20

BLACK PUDDING DUMPLING

champagne cabbage · chive 22

FRIED GOOSE LIVER

forest honey · riesling apples · butter brioche 32

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FISH

FJORD.TROUT

risotto · lemon · nut butter 38

CHAR FILLET

potato · tomato · chicory 37

FRIED PIKEPERCH

fregola sarda · pointed pepper · capers · rosemary 39

MAIN COURSE

BEEFFILET À LA ROSSINI

potato creme · foie gras · black truffle 48

STICKY PORK

sushi rice · corn · sprouts 37

FRIED CAULIFLOWER 🍃

cashew · chilli · spinach 21

CORDON BLEU

FOR 2 PEOPLE CARVED ON THE TABLE

filled with ham & emmental cheese · butter · potato puree · from the veal tenderloin 76
from the pig 52

BRAISED LEG OF LAMB

potato creme · cale · thyme 42

VEAL TRIBE STEW

root vegetable strips · dijon mustard · bread dumplings 26 · small 19

VEAL SWEETBREADS

pea pods · tagliolini · parsley 36

- CAVIAR -

We like to serve it with our dishes, the classic way in a tin or on ice with sour cream & egg with toast
30 grams 55 · 50 grams 135 · 125 grams 325

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STEAKS

BEEFFILET STEAK

150 g . 36
200 g . 46
250 g . 56

RIB EYE

250 g . 36
350 g . 46

ENTRECÔTE

250 g . 36
350 g . 46

grilled vegetables · potato gratin · steak fries · truffle fries 7 each

green pepper sauce · truffle mayonnaise · café de paris · hollandaise sauce 5 each

AUSTRIAN TRADITIONAL CUISINE

“WEDDINGSOUP”

clear beef soup · julienne vegetables · liver dumplings · sliced pancakes · semolina dumplings 12

VIENNESE BOILED BEEF

marrowbone · root vegetables · roasted potatoes · cream spinach · apple horseradish · chive sauce 36

OLD VIENNESE ONION FRIED BEEF

roast potatoes · fried onions 32

BAKED FISH VIENNESE STYLE

potato mayonnaise salad 28

PAPRIKA CHICKEN

sour cream · shapeless dumplings 26

BEEF GOULASH FROM DAIRY CATTLE 22

VIENNESE SCHNITZEL

parsley potatoes · cranberries · veal 32 pork 22

BAKED CHAMPIGNONS

sauce tartare · parsley potatoes 22

couvert 6

*Please note that invoices can only be issued per table!
All prices include service . all taxes & duties! Tip extra.*

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THE MENU

HOUSE MARINATED ATLANTIC SALMON

honey mustard sauce · dill · buttermilk 24

2024 Grüner Veltliner Langenlois · Rabl · Langenlois · Kamptal 12

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RED PEPPER AND PARMESAN VELOUTÉ

mountain shrimp · cress 14

2023 Chardonnay „Leithakalk“ · Kollwenz · Großhöflein · Burgenland 8

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MEDALLION OF SALMON TROUT

gnocchi · peas · spring onion 36

2022 Riesling Ried Heiligenstein · Allram · Strass · Kamptal 9.5

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BEEF SHORT RIB

celery · truffle · kale · cauliflower 42

2017 Merlot · Domaine Wolf · Gamlitz · Südsteiermark 7.5

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MATURE REFINED CHEESE

apricot. & figmustard 18

2019 Riesling Hirschin · Hannes Hirsch · Kammern · Kamptal 7

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PECAN NUT BROWNIE

Lemon cream cheese creme · rhubarb · strawberry · chocolate 18

2019 Riesling Beerenauslese · Winzer Krems · Krems · Kremstal 10

THE MENU

3 course 69 · 4 course 79 · 5 course 89 · 6 course 99
couvert 6

THE WINE

3 course 29 · 4 course 39 · 5 course 49 · 6 course 59

